

**AMENDMENTS TO THE CLAIMS**

This listing of claims will replace all prior versions, and listings, of claims in the application:

1. (original) Preparation comprising an active phytase, a phytate and an essential cation, characterized in that at least part of the essential cation is bound to phytate.
2. (original) Preparation according to claim 1, characterized in that, the preparation comprises more than 1 FTU phytase per gram phytate, more than 1 g essential cation bound to phytate and less than 99 g of phytate per 100 g of essential cation bound to phytate.
3. (original) Preparation according to claim 2, characterized in that, the preparation comprises between 1 and 100 FTU phytase per gram phytate, between 1 and 50 g essential cation bound to phytate and between 50 and 99 g of phytate per 100g of essential cation bound to phytate.
4. (currently amended) Preparation according to ~~any one of claim 1 to 3~~ claim 1, characterized in that when the preparation is present in the intestinal tract, essential cations are released from the phytate.
5. (currently amended) Preparation according to ~~any one of claim 1 to 4~~ claim 1, characterized in that the essential cation is selected from the group consisting of calcium, zinc, iron, magnesium, cobalt, molybdenum, manganese, chromium, copper or a combination thereof.
6. (currently amended) Preparation according to ~~any one of claims 1 to 5~~ claim 1, characterized in that an additional component is present in the preparation, said component being selected from the group consisting of a cheating agent, an antioxidant.
7. (currently amended) Method for making the preparation according to ~~any one of claims 1 to 6~~ claim 1.

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8. (currently amended) Use of the preparation according to ~~any one of claims 1 to 6~~ claim 1, for making a fortified food product.

9. (currently amended) Food product comprising the preparation of ~~any one of claims 1 to 6~~ claim 1, characterized in that the food product is selected from the group consisting of muesli, flour, rice, pasta, cereal bar, bread, cake, pastry, cracker, cow milk, soymilk, cheese, yogurts, milk shakes, creams, desserts, condiment.

10. (currently amended) A method of increasing the availability of an essential cation for humans, comprising administering to a human an effective amount ~~Use of the preparation of claim 1 any one of claims 1 to 6 or of the food product of claim 9 for increasing the availability of an essential cation for humans.~~

11. (original) Condiment comprising an active phytase.

12. (original) Condiment according to claim 11, characterized in that the condiment is supplemented with an essential cation.

13. (currently amended) Condiment according to claim 11 ~~or 12~~, characterized in that the condiment is selected from the group consisting of soy sauce, tomato sauce or flavor enhancers such as curry powder.

14. (original) Dry food product comprising an active phytase.

15. (original) Dry food product according to claim 14, characterized in that the dry food product is supplemented with an essential cation.

16. (original) Soymilk comprising an active phytase.

17. (original) Soymilk according to claim 16, characterized in that the soymilk is supplemented with an essential cation.

18. (currently amended) Use of condiment according to ~~any one of claim 11 to 13~~ claim 11 as a delivery system for phytase in human consumption.

19. (currently amended) Use of dry food product according to claim 14 ~~or 15~~ as a delivery system for phytase in human consumption.

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20. (currently amended) Use of soymilk according to claim 16 ~~or 17~~ as a delivery system for phytase in human consumption.

21. (new) A method of increasing the availability of an essential cation for humans, comprising administering to a human an effective amount the food product of claim 9.